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UNITED STATES DEPARTMENT OF AGRICULTURE
US Rural Electrification Administration

WRAPPING AND PACKAGING MATERIALS NECESSARY FOR
PREVENTION OF FOOD DESICCATION

1. Vegetable and Fruit Packaging:

- a. Care should be exercised in selecting the type carton best suited for packaging the dry vegetables, or the dry sugar packed fruit which develops a syrup before it can be placed in the quick freeze.
- b. Inside Cellophane lining of carton should have a tight well-lapped, side and bottom, heat seal. This heavy heat seal is necessary to prevent syrup leaks. It has been found that some manufacturers provide an inner Cellophane lining at least 4-inches higher than the top box closing crease. This extra length of inner Cellophane container permits a twisting and tying seal rather than having to use a hot iron. When the Cellophane lining is filled with the product, to within $\frac{1}{2}$ -inch of the top closing crease of the covering carton, air is pressed from the food by pulling the Cellophane together and gently pushing the Cellophane held between fingers of each hand, and twisting as the air is worked to the top. The tight twist is then tied with a very small amount of string.
- c. The paper-board carton should be well-waxed. This can be determined by the feel and the seeing test, as to whether the inside of the carton as well as the outside is protected by a waxed treatment. The carton should be sufficiently strong to withstand weight.
- d. Oblong, square, round and cylindrical packages are available from practically all manufacturers.

2. Necessary Requirements for Wrapping Fish, Meat and Poultry to Prevent Desiccation:

- a. Cellophane - Due to war conditions, this very necessary item has been scarce. Cellophane to be used for the first wrapping must be of from 250 to 450 weight. (At 250 weight Cellophane is very light and will not permit pulling and tugging in the wrapping of food, this weight is easily torn.) 300 or 450 weight Cellophane is heavy and will withstand rough usage.
- b. With care the 250 weight Cellophane can be made effective. It is less expensive than the 450 weight, but the 450 weight, due to its heavier construction, will naturally withstand more outside pressure, as well as due to its sturdiness, the natural juices of the products are retained accordingly.

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- c. Cellophane best suited for locker use would seem to be the 20" x 300' rolls.
- d. Where more than one piece of food is to be wrapped in a package, it is advisable to place a sheet of "inner pack" paper between pieces.

"Inner pack" paper is especially treated throughout, not just painted, with wax on either one or both sides.

- e. Using "inner pack" is advisable especially between steaks and chops for ease of separating the pieces when it is to be cooked; also, the "inner pack" gives added security against freezer burning.

3. Wrapping Poultry and Smoked Meats to Prevent Desiccation and Molding:

When the products have been wrapped using the triangular method, tightly pulling against the contents at each turn, the package when finished, will be air-resistant. The Cellophane package should then be placed in Stockinette (which can be purchased in lots from 50 feet to 3300 foot rolls).

If Cellophane and Stockinette wraps are used, the price schedule of charges will necessarily need to be increased as the charge for wrapping, by most plants, is exceedingly low. If the State OPA controls price increases, this matter will naturally have to be taken up with the authorities. All food must be safely and adequately wrapped if good products are to be removed from the locker in good, edible condition.

4. Treated Paper for Outside Wrapping:

- a. Frozen foods outside wrapping paper should be of the waxed or treated variety for protecting the food from the infiltration of moisture from the outside.
- b. Ordinary wrapping paper is not advisable for use in locker plants as it will not keep the moisture from penetrating.

5. Tape or Twine for Sealing Outside Wrap:

In selecting Tape to be used for sealing packages, care should be taken in selecting only that which will withstand below zero F.

6. Materials for Wrapping:

Materials for wrapping are very scarce, however, information can be secured directly from the source of supply on Cellophane; Stockinette; sealing tape, which will withstand 25° F. below zero; "inner pack" paper, to place between slices of meat or fish; and outside wrapping paper especially treated for use in wrapping food to be frozen.